

NIBBLES

Nibbles are small dishes that can be enjoyed with a drink, combined into a meal or shared with friends

RAW SEAFOOD

Salmon sashimi with wasabi mayonnaise and soy sauce
(Allergens: fish, egg, soy, mustard, gluten, peanuts)
48,-

Sashimi of seared tuna, wasabi mayonnaise and soy sauce
(Allergens: fish, egg, soy, mustard, gluten, peanuts)
55,-

Carpaccio of octopus with citrus vinaigrette
(Allergens: mollusc)
52,-

Crab salad and avocado cream
(Allergens: shellfish, milk, egg)
54,-

VEGETARIAN

Bruschetta with tomato and bruschetta with mushroom
(Allergens: gluten, nuts)
49,-

Fried brie with plum compote
(Allergens: gluten, sesame, milk)
45,-

Ruccola & parmesan
(Allergens: milk)
39,-

CURED MEAT & CHEESE

Croquettes with dried ham
(Allergens: gluten, sesame, melk, nuts, soy)
43,-

Serrano ham with cantaloupe-melon
46,-

Homemade cured reindeer with plumb
(Allergens: milk, gluten)
58,-

Jærosten & Blå Kjerringøy – soft white & blue cheese
(Allergens: milk)
55,-

ROASTED & FRIED

Asian beef roll with crunchy vegetables
(Allergens: soy, celery, gluten)
64,-

Asian style beef in Shiso-leaves
(Allergens: gluten, soy)
55,-

Chicken wings & BBQ-sauce
48,-

Chicken skewer Satay with coriander yoghurt
(Allergens: gluten, nuts, shellfish, milk, soy)
65,-

Pil pil marinated scampi
(Allergens: shellfish)
57,-

Cod fish fingers with capers mayonnaise
(Allergens: fish, gluten, egg, milk)
48,-

Scallops wrapped in bacon with pea purée
(Allergens: milk, molluscs)
55,-

Carrot- and ginger soup
(Allergens: milk, celery)
49,-

QUEEN PLATTER

Sharing dish for 2-3 persons

Serrano ham, cured reindeer, salami, parmesan and olives
(Allergens: gluten, milk)
199,-

SNACKS Røstede Marcona almonds (Allergens: nuts) 38,- / Green and black olive mix 33,-
Potato crisps (Allergens: nuts) 29,- / Peanuts & Chili nuts (Allergens: nuts & gluten) 29,-

MAIN DISHES & DESSERTS

MAIN DISH MEAT

Rib-Eye steak with french beans, onion and garlic butter
French fries
(Allergens: celery, milk)
285,-

Duck spring rolls with Asian wok vegetables
(Allergens: soy, gluten, peanuts, nuts, fish(sauce))
195,-

Confit of duck leg with beetroot, curly kale and parsley root
(Allergens: milk)
195,-

Grilled steak sandwich with red onion, rucicola and
hollandaise cream
French fries
(Allergens: gluten, egg, milk)
190,-

MAIN DISH VEGGIE & FISH

Tuna salad Niçoise with potatoes and eggs
(Allergens: fish, eggs)
195,-

Sashimi of salmon with wasabi mayonnaise and soy sauce
(Allergens: fish, eggs, mustard, soy, gluten, peanuts)
195,-

Traditional Norwegian fish soup with focaccia
(Allergens: fish, shellfish, mollusc, celery, milk, gluten)
185,-

Beetroot and rucicola salad with gratinated
chevre and walnuts
(Allergens: egg, milk, gluten, nuts)
145,-

BURGERS

**All burgers are served with salad,
truffle mayonnaise and French fries**

Bacon & cheese - from Angus beef
(Allergens: egg, gluten, milk, nuts)
189,-

Blue cheese - from Angus beef
(Allergens: egg, gluten, milk, nuts)
189,-

BBQ – from Angus beef
(Allergens: eggs, gluten, milk, nuts)
189,-

Veggie style - eggplant, feta & tomatoes
(Allergens: eggs, gluten, milk)
179,-

DESSERT NIBBLES

Cones, with chocolate and hazelnut mousse
and raspberry mousse
(Allergens: milk, egg, nuts, gluten)
49,-

Churros with chocolate dip
(Allergens: milk, egg, gluten)
43,-

Chocolate mousse with orange
(Allergens: milk, egg, nuts)
49,-

Warm Norwegian apple cake with vanilla cream
(Allergens: gluten, milk, egg)
64,-

SIDE DISHES

Grissini and focaccia with truffle mayonnaise
(Allergens: gluten, egg)
34,-

French fries with chipotle mayonnaise
(Allergens: egg)
46,-

Sweet potato fries with chipotle mayonnaise
(Allergens: egg)
46,-